Russell Hobbs

"Anything less is second best."

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RHMP700_IB&RB_180211

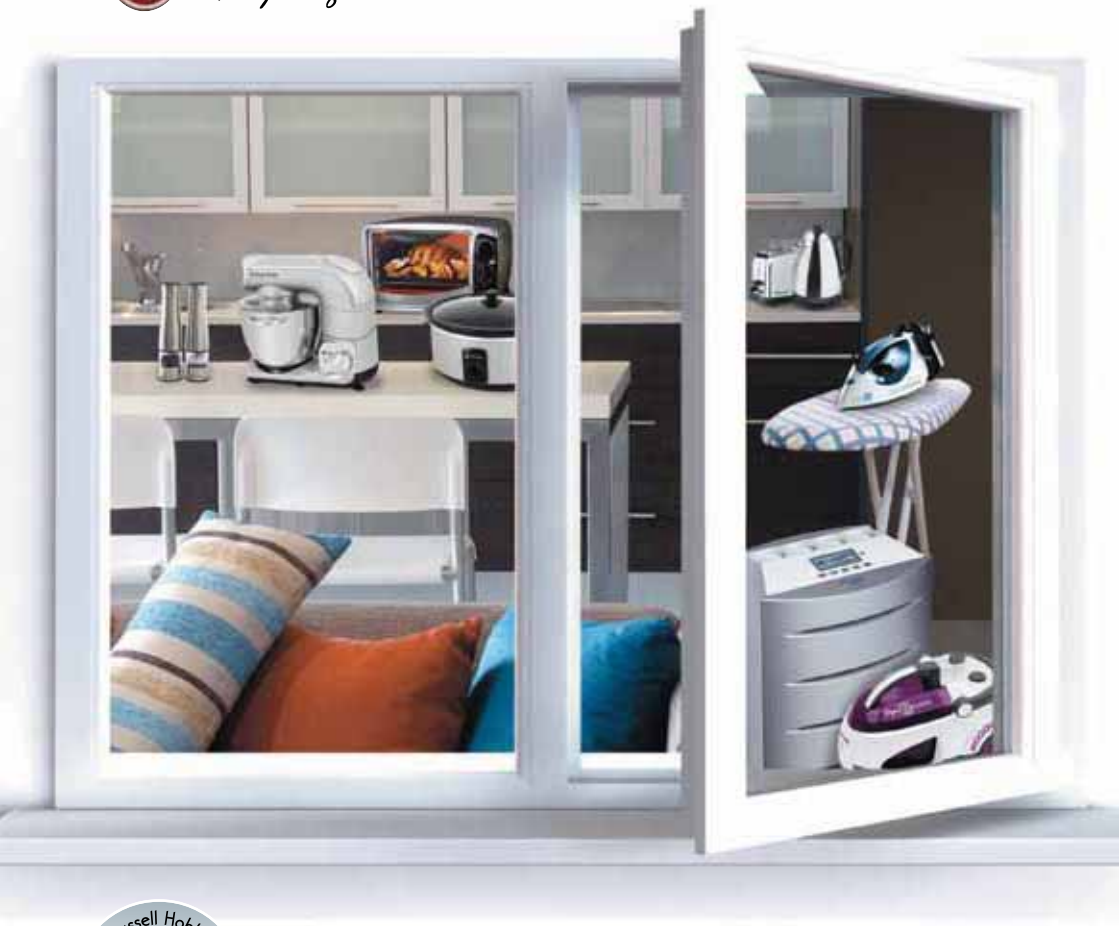
MULTI PROCESSOR

MODEL RHMP700

Instructions & Warranty

Russell Hobbs

"Anything less is second best."



Russell Hobbs 2 YEAR WARRANTY

Russell Hobbs through and through

Russell Hobbs has been synonymous with life in the kitchen for over 50 years. Known, owned and proudly on display in millions of homes across the country. Allow Russell Hobbs to forge a reputation for timeless, stylish appliances in your home.

Complete range of Russell Hobbs products are available at
www.russellhobbs.com.au | www.russellhobbs.co.nz

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Salton NZ Ltd. | P.O. Box 300 201 Albany Auckland 0752 New Zealand | FreeCall 0508 629 777

Russell Hobbs

Staple receipt here

Congratulations on the purchase of your Russell Hobbs appliance. Each unit is manufactured to ensure safety and reliability. Before using the appliance for the first time, please read the instruction booklet carefully and keep it for future reference. Pass it on if you pass on the appliance.

When using electrical appliances, basic safety precautions should always be followed.

Limited 2 year warranty

There is no need to post us anything, just retain your receipt/proof of purchase with this booklet. Nothing in this warranty or the instructions relating to the product excludes, restricts or otherwise affects your statutory rights under the Trade Practices Act 1974 and other relevant legislation.

In addition to your statutory rights, Salton (Aust) Pty Ltd and Salton NZ Ltd (hereafter referred to as "Salton") provide a **LIMITED 2 YEAR WARRANTY** for this product. Salton warrants this product free from defects in material and workmanship for two (2) years from the date of purchase. Within this warranty period Salton will repair or replace defective parts at no charge. Defective products may be returned to Salton or the place of purchase. If distance prevents you from taking the product to the place of purchase, please call the Salton Customer Service department TollFree within Australia 1800 427 842, or FreeCall within New Zealand 0508 629 777.

The warranty does not cover improper installation, misuse, abuse or neglect of the product. This warranty also does not cover any product taken apart, altered or serviced by an unauthorised repairer.

Register your product online

- If you live in Australia please visit
  www.salton.com.au/warranty
- If you live in New Zealand please visit
  www.salton.co.nz/warranty

Registration of your warranty is not compulsory, but entitles you to receive these benefits:

- Product information
- Product hints and tips
- Recipes and news
- Information on special price offers and promotions

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Any questions?
Please contact Customer Service for advice.

AUSTRALIAN CUSTOMER SERVICE
Salton (Aust) Pty. Ltd.
P.O. Box 683
Braeside Victoria 3195
Australia
TollFree: 1800 427 842
Hours: 9am-5pm (EST) Mon-Fri

NEW ZEALAND CUSTOMER SERVICE
Salton NZ Ltd.
P.O. Box 300 201
Albany Auckland 0752
New Zealand
FreeCall: 0508 629 777
Hours: 9am-5pm Mon-Fri

TAMPER-RESISTANT SCREW

Warning: This appliance is equipped with a tamper-resistant screw to prevent removal of the outer cover. To reduce the risk of fire or electric shock, do not attempt to remove the outer cover. There are no user-serviceable parts inside. Repair should be done only by qualified service personnel.

ELECTRICAL CORD

The cord of this appliance was selected to reduce the possibility of tangling in or tripping over a longer cord. If more length is needed, use an extension cord rated no less than 10 amperes. When using an extension cord, do not let it drape over the working area or dangle where someone could accidentally trip over it. Handle cord carefully for longer life; avoid jerking or straining it at outlet and appliance connections. The maximum rating is based on the chopping blade; other attachments may draw significantly less power.

INTRODUCTION

Thank you for choosing the Russell Hobbs Multi Processor.

- 700 Watt motor delivers the power to perform all your processing needs.
- At the touch of a button you can blend, slice, chop, shred, grate, puree and much more.
- Handles large food items without having to section it.
- Brushed stainless steel exterior makes cleaning a breeze and removable parts are dishwasher safe.

GETTING FAMILIAR WITH YOUR UNIT

10 cup
food processor

3 cup
chopping bowl

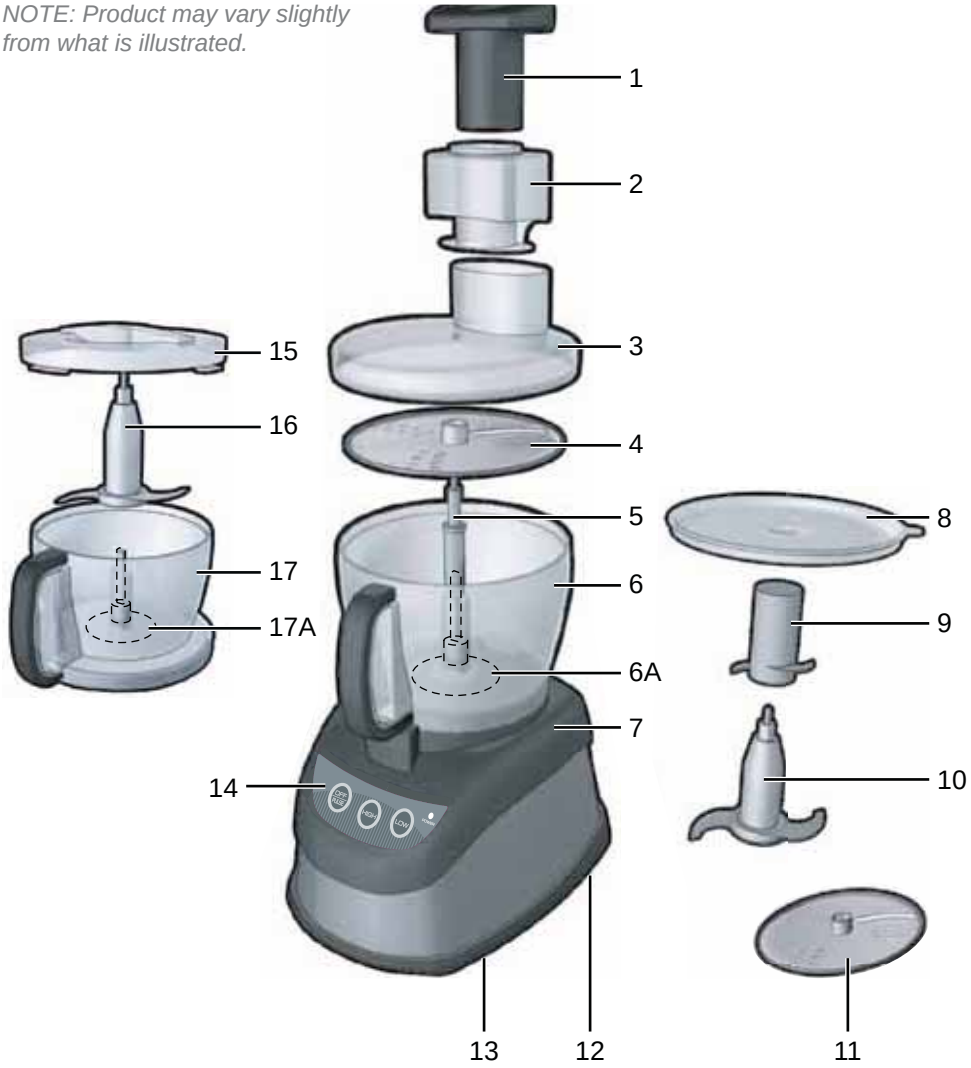
6 cup blender

Wide mouth
feed chute

Suction feet

Powerful
700 Watt motor

NOTE: Product may vary slightly from what is illustrated.



1. Food pusher
2. Wide-mouth feed chute
3. 10 cup processing workbowl cover
4. Coarse slice/shred disc
5. Disc stem
6. 10 cup processing workbowl
   6A. Centre Post (White)
7. Base
8. Storage lid
9. Dough blade
10. Large stainless steel chopping blade (White)
11. Fine slice/shred disc
12. Cord wrap (under base)
13. Non-slip suction feet
14. Controls
15. 3 cup workbowl cover
16. Small stainless steel chopping blade (Black)
17. 3 cup processing workbowl
    17A. Centre Post (Black)

18. Lid cap with measurement units
19. Lid
20. 6 cup (1250 ml) glass blender jug
21. Handle
22. Gasket
23. Blade assembly
24. Jug base

BEFORE FIRST USE

Important: *Handle chopping blades and slice/shred disc carefully.*

Remove all packaging material and any stickers from the product. Wash all removable parts as instructed in “care and cleaning” section of this manual. Select a level, dry countertop where the appliance is to be used, allowing air space on all sides to provide proper ventilation for the motor (50mm gap min).

ASSEMBLING THE FOOD PROCESSOR / MINI CHOPPER

HOW TO INSERT AND REMOVE THE CENTRE POST

The centre post of the bowl is removable (3 Cup - Black, 10 Cup - White):

A

1. Turn the bowl upside down.
2. Grasp the outer tabs and turn the centre post clockwise until the locking tabs are free. Lift the post out (A).
3. To return to its original position, place centre post into opening in bottom of workbowl and turn counterclockwise until tabs snap into place.

NOTE: The 10 cup bowl and 3 cup bowl centre posts are not interchangeable.

B

HOW TO LOCK THE WORKBOWL IN POSITION:

1. Place the workbowl on the base with handle turned to the right of the locking mechanism (B) over the unlock symbol.
2. Hold handle and rotate workbowl clockwise toward the lock symbol until it clicks firmly into place (C). Be sure to lock the workbowl in place before attaching the blades and cover.

C

HOW TO LOCK THE COVER

1. Place cover over workbowl with the small latch to the right of the workbowl’s handle (D).
2. Hold feed chute of workbowl cover and rotate cover clockwise until cover locks into place.

Important: *For your protection this appliance has an interlock system. The processor will not operate unless the workbowl, cover and wide-mouth feed chute are properly locked in place.*

D

3. Place the wide-mouth feed chute on top of the cover with the small tab to the right of the workbowl’s handle. Turn clockwise until it clicks into position in the handle.
4. Insert the food pusher into the central tube of the wide mouth feed chute. Turn clockwise to lock in place. The pusher is used to guide foods through the feed chute and can be removed when adding liquid or additional foods while the processor is running. To remove, turn counterclockwise.

CONTROLS

The controls are located on the front of the base (E). Press PULSE, HIGH or LOW to select a function (see directions below).

E

OFF/PULSE

- Processor should be stored in OFF position and unplugged when not in use.
- Use PULSE for short processing tasks. This lets you control the size and uniformity of foods being chopped.
- The OFF/PULSE button must be pressed and held for the appliance to operate in PULSE mode. When released, the appliance will stop.
- The motor of the processor will run as long as the OFF/PULSE button is held down. Press the button and then release to allow the blades to stop running and the food to fall to the bottom of the workbowl.
- Pulsing gives better control when chopping, mincing, mixing and blending foods. You can control the size of the foods, from coarse to fine.

HIGH AND LOW

When either speed is selected, the processor will run continuously until the OFF/PULSE button is pressed.

HOW TO CHOP IN THE WORKBOWL

The chopping blade is used to coarsely or finely chop, mince, mix and puree foods to a smooth consistency.

F

1. Lock workbowl into position (see Illustrations B and C).
2. Hold chopping blade by centre shaft and insert onto centre post (F).

Caution: The blade attachments are very sharp. Use caution when handling and storing.

3. Place food in workbowl.
4. Place cover on workbowl and lock into place by rotating clockwise (see Illustration D).
5. Place the wide-mouth feed chute and food pusher in place, turn to lock.

Important: Never use your fingers to direct food through the chute.

6. Select your desired speed (PULSE, LOW or HIGH).

NOTE: Process foods for no more than a few seconds at a time. Pulsing produces excellent results and offers greater control.

7. Food can be added while processor is running; remove food pusher and insert food through the feed chute. Replace food pusher in chute.

Important: Be sure chopping blade has completely stopped spinning before removing cover from processor.

8. Press the OFF/PULSE button and allow blades to stop revolving before removing cover. Twist cover toward ◠ to remove.
9. Unlock workbowl by turning it counterclockwise and lift off base.

NOTE: Remove bowl from appliance before removing blade to prevent food from leaking through the centre opening of the bowl.

10. Carefully remove chopping blade.

11. Unplug appliance when not in use.

HELPFUL TIPS FOR CHOPPING AND BLENDING

- The processor works very quickly.
- Watch carefully to avoid over-processing foods.
- The PULSE button offers the best control and results.
- For best results, process foods that are about the same size.
- Do not overload the bowl.
- Never walk away from the processor while it is on.
- Use hot but never boiling liquids.
- Do not process more than 3 cups liquid in the workbowl at one time.
- To process meat, use no more than 2 cups of 20mm cubes in the workbowl. Process using PULSE in 5 second intervals.
- The workbowl has a capacity of 10 cups.
- Insert a funnel into the feed chute when adding ingredients such as, oil, flour and sugar.

USING THE DOUGH BLADE *(same assembly method as the chopping blade)*

This blade makes preparing dough efficient and time-saving.

1. This blade does not extend to the outside rim of the workbowl, so it cannot incorporate flour when very small amounts of flour are being processed.

2. Push dough blade down as far as it will go into workbowl.

3. Insert all the dry ingredients into the workbowl.

4. Place cover on workbowl. Add wide-mouth feed chute and food pusher. Process to blend.

5. Add liquids through the small feed chute with machine running.

HELPFUL TIPS WHEN USING THE DOUGH BLADE

- For best results do not prepare recipes using more than 3½ cups flour.
- Begin with 1 cup less than the maximum amount of flour and add additional flour once mixture is well blended.
- Pour liquid through food chute gradually.
- Knead dough no longer than 1 minute.
- Do not leave processor unattended during operation.

HOW TO SLICE OR SHRED

1. Lock workbowl into position (see Illustrations B and C).
2. Place disc stem onto centre post in workbowl.
3. Carefully place slice/shred disc on stem with appropriate side up (depending on work to be done).

CAUTION: *The blade attachments are very sharp. Use caution when handling and storing.*

4. Place cover on workbowl and lock into place by rotating cover clockwise (see Illustration D).
5. For large size food insert before attaching the chute, then attach chute and use the pusher Fig G(a). For smaller size food attach cover and feed through using pusher. *NOTE that the pusher clips onto the moving chute tube. Fig G.*

G

OR

G(a)

6. Select PULSE, LOW or HIGH; press firmly on food pusher to guide food through processor, but do not force it.

NOTE: Heavy pressure on the pusher does not speed the work; use the pusher only as a guide. Let the processor do the work.

7. When finished, press OFF/PULSE and wait for disc to stop rotating before removing cover. Twist cover toward to remove.
8. Carefully remove slice/shred disc. Unlock workbowl by turning it counterclockwise and lifting it off the base.
9. Unplug appliance when not in use.

HELPFUL TIPS WHEN SLICING AND SHREDDING

- Before slicing round fruits and vegetables in the processor, cut a thin slice from the bottom so food will be more stable. Place food cut side down in feed chute.
- Always remove seeds and pits before processing.
- Remove the core from hard vegetables, such as cabbage.
- When slicing thinner vegetables, cut them just short of the length of the feed chute and stand them vertically in feed chute so they are solidly packed and cannot turn or tilt.
- Shred hard cheeses at room temperature.
- Soft and semi-hard cheeses should be well chilled before shredding.
- After food has been processed, remove the cover and invert on countertop. Remove the slice/shred disc before removing the workbowl from the processor. Place the disc on top of the inverted workbowl cover.

GENERAL GUIDELINES FOR USING THE FOOD PROCESSOR

1. Organize processing tasks to avoid multiple cleanups of the bowl; process dry before wet.
2. Although plastic parts of the processor are dishwasher safe, wash them by hand to retain their clear appearance.
3. To easily clean the workbowl, once empty add a drop of detergent and a little hot water and pulse several times. Rinse before reusing.
4. The processor will be more efficient if filled no more than 2/3 full.
5. To take advantage of the speed of the processor, drop foods through the food chute with the processor running.
6. Apply light pressure on the pusher for soft foods (berries and tomatoes) and slightly more pressure for hard foods (onions and potatoes).
7. Do not process foods that are so frozen or so hard that the tip of a knife cannot be inserted into the food.
8. When chopping dried fruits add a little flour to keep the pieces from sticking together.
9. Chill soft cheeses before slicing and shredding to prevent the cheese from rolling into a ball on the disc.
10. When using the slicing / shredding disc do not let the food accumulate too high; stop and empty the workbowl.
11. Do not use the processor to:
    - Grind bones, grains or hard spices
    - Liquefy fruits and vegetables
    - Slice warm meat and hard cooked eggs; chill them first.

SELECTING A SPEED

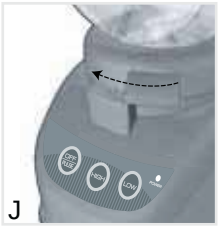
LOW	Reconstituting frozen juices and drink mixes Preparing salad dressings Pureeing hot soups Puddings Blending pancake and waffle batter or mixes Beating eggs for omelettes and custards Making cookie crumbs and bread crumbs Preparing sauces and salsa
HIGH	Coarse to fine chopping of nuts, vegetables and fruits Grinding hard cheeses, spices and coffee beans Baby foods – fruits and vegetables
PULSE	Chopping vegetables Thick beverages

HOW TO USE THE BLENDER

BLENDER JUG ASSEMBLY

H

1. Turn blender jug upside down and place flat on counter top or work surface.
2. Put the gasket on top of the blade assembly. Place the blade assembly with gasket in bottom opening of the jug with blades down.
3. Place jug base onto jug and rotate clockwise until it is tight (H).
4. Turn assembled jug right side up.
5. Place lid with lid cap in place on blender jug.
6. Place jug on power base with tab on base slightly to the right of the locking mechanism and rotate clockwise until blender locks into place (J).
7. Blender is now ready for use.


J

USING YOUR BLENDER

1. Make sure appliance is OFF.
2. Place foods to be blended into jug.
3. Place lid on jug; make sure lid cap is in place.
4. Plug power cord into standard electrical outlet.

NOTE: When in use do not leave blender unattended. When using hard foods, such as ice, nuts and coffee beans, keep one hand on the lid to keep blender in place.

5. Select the speed that best suits your desired task.

NOTE: Use the PULSE button to begin the blending process when preparing beverages that include ice cubes; this helps to produce a smoother texture. Use the PULSE button for several seconds; then release. Releasing the PULSE button automatically turns the blender off.

K

6. Open the Lid Cap to add ingredients while the blender is running, and drop ingredients through the opening (K).

NOTE: Do not remove the lid while the blender is running.

7. When finished, press the OFF/PULSE button.
8. To remove the jug, using thumb and forefinger, push tab on blender base to the right to release the locking mechanism (L).
9. Grasp the handle of the blender jug and lift up.
10. Remove the lid to pour.
11. Always unplug the appliance when not in use.

L

BLENDING TIPS AND TECHNIQUES

1. Cut food into pieces no larger than 20mm for use in the blender.
2. When ingredients splatter onto the sides of the jug or the mixture is very thick, press the OFF/PULSE button to turn appliance off. Remove the lid and use a rubber spatula to scrape down the sides of the jug and to redistribute the food pushing food toward the blades. Replace the lid and continue blending.
3. Blender should always have lid with lid cap in place when in use.
4. Do not place blender jug on base when motor is running.

M

5. The lid cap holds ¼ cup liquid and can be used when adding ingredients such as juices, milk, cream and liquor (M).
6. When making bread crumbs, chopping nuts or grinding coffee beans make sure blender jug is completely dry.
7. When using a PULSE function use short bursts. Allow the blades to stop rotating between pulses.
8. Use the PULSE button when preparing beverages that include ice cubes; this helps to produce a smoother texture.
9. It is helpful to begin the blending process on the lowest speed and then increase to a higher speed, if necessary.

N

10. When blending hot ingredients always open the lid cap and replace it ajar with the opened side away from you. Cover lid with a cloth to avoid splattering and only use low speed. Do not blend more than 3 to 3½ cups at a time (N).
11. DO NOT place any of the following in the blender:
    - Large pieces of frozen foods
    - Tough foods such as raw turnips, sweet potatoes and potatoes
    - Bones
    - Hard salami, pepperoni
    - Boiling liquids (cool for 5 minutes before placing in blender jug.)
12. Tasks not recommended for the blender:
    - Whipping cream
    - Beating egg whites
    - Mixing dough
    - Mashing potatoes
    - Grinding meats
    - Extracting juice from fruits and vegetables

SELECTING A SPEED

LOW For blending frozen juices and drink mixes
Preparing salad dressings
Pureeing hot soups
Puddings
Blending pancake and waffle batter or mixes
Beating eggs for omelettes and custards
Making cookie crumbs and bread crumbs
Preparing sauces and salsa

SELECTING A SPEED... CONTINUED...

HIGH Coarse to fine chopping of nuts, vegetables and fruits
Grinding hard cheeses, spices and coffee beans
Baby foods: fruits and vegetables
Protein drinks
Milk shakes and malts
Frozen drinks and smoothies

PULSE Crushing ice
Chopping vegetables
Thick beverages
Smoothies

CARE AND CLEANING

NOTE: Before cleaning, be sure unit is turned off and cord is unplugged.

- Completely disassemble processor parts before washing.
- Whenever possible, rinse parts immediately after processing for easy cleanup.
- Wipe base and feet with a damp cloth and dry thoroughly. Stubborn spots can be removed by rubbing with a damp cloth and a mild, nonabrasive cleaner. Do not immerse base in liquid.
- All removable parts can be washed by hand or in a dishwasher. Hand washing of plastic parts will help to maintain the processor's appearance.
- If washing by hand, fill workbowl with hot soapy water and rapidly raise and lower the cutting blade and discs up and down on the centre shaft.
- If your sink has a sprayer nozzle, you will find it helpful in rinsing the blades.
- If washing in a dishwasher, place removable parts on top rack only – not in or near utensil basket.
- Some staining of parts may occur. Make a paste of 2 tablespoons baking soda / 1 tablespoon water. Apply to stains and let stand overnight. Rinse and dry.
- Do not use rough scouring pads or cleansers on any plastic or metal parts.
- Do not allow blades or discs to soak in water for long periods of time.
- Remove the workbowl cover and blade. Invert an empty 35mm film canister over the hole in the workbowl. Fill with hot, soapy water and allow to soak.
- Remember to clean the internal shaft of the chopping blade; use a baby bottle brush to remove any clogged food particles.
- If you are having trouble closing the cover over the workbowl, apply a small amount of vegetable oil to the rim of the cover and workbowl. This should make the pieces work smoother when attaching the cover to the bowl.

NOTE: Do not attempt to sharpen the cutting edges of the blades or disc. They are permanently sharpened at the factory and will be ruined by attempted sharpening.

TROUBLESHOOTING

FOOD PROCESSOR		
PROBLEM	**POSSIBLE CAUSE**	**SOLUTION**
Food is unevenly chopped.	Workbowl is overfilled. You may be running the bowl continuously instead of using PULSE. Food may be cut in random sizes.	Smaller amounts will process more evenly. Use the PULSE button in 5 second increments or less. Allow the blades to stop completely before pressing the PULSE button again. Cut food in same size pieces before placing in processor.
Liquid leaks from the bottom of the workbowl.	Too much liquid in the workbowl.	Process smaller amounts. When processing liquids, do not add more than 3 cups to workbowl. Do not remove the blade before removing workbowl from processor when processing liquids.
Sliced foods are uneven and slanted.	The feed chute has not been well packed or uneven pressure has been applied to the food pusher during processing.	Cut pieces in even lengths, just a little shorter than the length of the feed chute. Pack the chute carefully and maintain even pressure on the food pusher as the food is being processed.
Cut pieces in even lengths, just a little shorter than the length of the feed chute. Pack the chute carefully and maintain even pressure on the food pusher as the food is being processed.	This is normal.	Stop processing occasionally and either, even out the food in the workbowl or move it to another bowl. When food accumulates close to the disc, empty the workbowl before continuing.
Some pieces of food remain on top of the slice/shred disc.	This is normal.	Slice or shred those pieces by hand or save for another use, like soups that will be pureed.
Soft cheese collects on top of the slice/shred disc.	The cheese was not cold enough. The pressure exerted on the pusher was too great.	Be sure soft cheeses are well chilled or place in freezer until knife inserted into cheese penetrates about 12mm. Remember food pusher is to be used as a guide; never exert hard pressure on the food pusher.

BLENDER		
PROBLEM	**POSSIBLE CAUSE**	**SOLUTION**
Jug bottom does not come off the jug.	A vacuum has been formed.	Place the jug on the blender, hold the base steady and turn counter clockwise until jug is released from the bottom.
Liquid is leaking from bottom of jug.	Gasket is either missing or not in place correctly.	Check that jug is assembled correctly.
Appliance does not turn on.	Appliance is not plugged in jug is not in place.	Check that appliance is plugged into a working outlet. Blender jug must be securely in place.
Mixture in blender does not seem to be blending.	Not enough liquid in mixture being blended or too much ice.	Turn the blender off and use a rubber spatula to redistribute the food; add some liquid and pulse the mixture to aid in the blending process.

When using this Multi Processor, basic safety precautions should be followed, including but not limited to the following:

IMPORTANT SAFEGUARDS

1. To protect against electric shock do NOT immerse cord, plug or body of unit in water or liquid.
2. Do NOT use outdoors or in damp or moist areas.
3. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
4. This appliance is NOT a toy. Young children should be supervised to ensure they do NOT play with the appliance.
5. Unplug from outlet when NOT in use, before putting on or taking off parts, and before cleaning the appliance.
6. Do NOT operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been dropped or damaged in any manner. Contact customer service for replacement, examination, repair or adjustment.
7. There are no user serviceable parts. If repairs are required, they must be performed by the manufacturer or a suitably qualified person in order to avoid a hazard.
8. The use of accessory attachments NOT recommended by the appliance manufacturer may cause injuries.
9. Do NOT use on an unstable surface, always use on a flat steady surface.
10. Do NOT let the cord hang over edge of table or counter, or touch hot surfaces.
11. Do NOT place on or near a hot gas or electric element, or in a heated oven.
12. To disconnect, press OFF, then grasp the plug and remove from wall outlet. Never pull by the cord.
13. Do NOT use appliance for other than intended purpose.
14. Keep hands and utensils away from moving blades or discs while processing/blending foods to prevent the possibility of severe personal injury or damage to the multi processor. A scraper may be used, but it must be used only when the multi processor is not running.
15. Care must be taken when handling the sharp cutting blades while emptying the bowl and during cleaning.
16. To reduce the risk of injury, never place cutting blade or disc on base without first putting bowl properly in place.
17. Be certain cover is securely locked in place before operating appliance
18. Never feed food into cute by hand. Always use the food pusher.
19. Do NOT attempt to defeat the cover interlock mechanism.
20. Press OFF to cancel any function.
21. Do NOT operate from a timer or other remote control system

SAVE THESE INSTRUCTIONS
THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY

NOTES:

NOTES: